



## **Montgomery Buffet**

### **Price Includes**

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**Fruit & Cheese Display or Vegetable Crudité**

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**Garden Salad or Caesar Salad (served or on buffet)**

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**Choice of 3 Entrée's**

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**Choice of 3 Sides**

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**Rolls, Butter**

**Cheese Cake, Chocolate Mousse or Ice Cream & Berries**

**Coffee, Tea, Iced Tea, Lemonade Station**

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**\$35 Per Person**

**Prices Subject to 6% Sales Tax & 20% Service Charge**

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## **Buffet Selections**

**(Choose 3)**

**Roasted Pork Loin with Au Jus**  
**Slow Roasted Top Round, Sautéed Onions, Mushrooms & Peppers**  
**Braised Beef Burgundy with a Red Wine Reduction**  
**Grilled Salmon with Lemon Butter**  
**Horseradish Crusted Salmon with Pesto Cream**  
**Fresh Lemon & Sage Chicken with White, Wine Lemon Butter**  
**Panko/Romano Crusted Chicken with Tomato Coulis**  
**Home Made Meat Loaf with Mushroom Gravy**  
**Shrimp Jambalaya**  
**Italian Sausage with White Bean Ragu & Sautéed Spinach**

**\*(Add Filet Mignon to Buffet \$5 Per Person)**

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## **Side Selections**

**(Choose 3)**

**Pasta Selection with Your Choice of Sauce**  
**Rosemary Roasted Potato Coins**  
**Fresh Vegetable & Ricotta Cheese Roulade with Garlic Cream (\$3 Per Person)**  
**Garlic Mashed Potatoes**  
**4 Cheese Gratin Potatoes**  
**Crispy Risotto Cakes**  
**Warm Soba Noodle Salad with Asian Vegetables**  
**Cuban Red Rice with Beans & Cumin Scent**  
**Balsamic Marinated Roasted Seasonal Vegetables**  
**Sautéed Green Beans**  
**Sautéed Zucchini & Squash**  
**Sautéed Broccoli Rabe with Roasted Peppers, Sea Salt & Lemon**  
**Home Made German Potato Salad**  
**Fresh Home Made Cole Slaw**  
**Tomato & Fresh Mozzarella Salad with Fresh Basil**

**Butlered Hors d'oeuvres (Choose 4 for \$5.95)**

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**Coconut Crusted Shrimp, Red Onion, Orange Marmalade  
Scallops Wrapped In Prosciutto**

**Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot**

**Mini Crab Cakes with Red Pepper Aioli**

**Ginger & Orange Glazed Shrimp on Crispy Wonton**

**Buffalo Chicken, Bleu Cheese Dressing & Celery Served in Shooter Glass**

**Sesame Crusted Chicken Tenders with Thai Peanut Sauce**

**Short Ribs Wrapped in Bacon with Horseradish Cream**

**Baked Brie with Raspberry**

**Potato Puffs with Bacon, Cheddar Cheese & Chives, Sour Cream Dot**

**Artichoke & Feta Cheese Triangles**

**Mushrooms Stuffed with Spinach & Parmesan Cheese**

**Risotto Balls, Red Pepper Aioli**

**Assorted Flatbreads Served on Mini Paddle Boards**

**Mini Philly Style Cheesesteak Rolls with Spicy Mayo**

**Pigs in the Blanket or Italian Sausage Wrapped in Puff Pastry**

**Mini Fried Chicken & Waffles with Sweet & Savory Sauce**

**BLT Skewers**

**Shrimp & Chorizo Skewers with Lime Crema**

**Kobe Meatballs, Porcini Mushroom Demi-Glace**

**Fontina Cheese and Lump Crab Toasts**

**Filet Tips on Brioche Bread with Horseradish Cream**

**Chilled Miso Glazed Filet of Beef, Ginger, Scallion Emulsion**

**Chilled Marinated Seafood Salad in Ceramic Spoon**

**Smoked Salmon on Russian Black Bread, Fresh Dill, Cream**

**Salmon Mousse, Savory Cone, Fresh Dill**

**Chilled Ahi Tuna, Asian Slaw, Toasted Peanuts, Crispy Wonton**

**Red Pepper Hummus, Feta, Kalamata Olives, Cucumber Cup**

**Tomato, Fresh Mozzarella, Fresh Basil Skewers**

**Crab & Avocado Layered on Toast Point With Grape Tomatoes**

**Curried Chicken Salad, Walnuts, Grapes, Fresh Mint**

**White Bean & Avocado Salad, Cucumber Slice**

**Vegetable Gazpacho Shooters**

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## **Bar Selections**

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### **Open Bar**

**House Liquors, Cordials, Beer, Wine, Sodas and Juice**

**One Hour \$10.50 Per Person**

**Two Hour \$14.50 Per Person**

**Three Hour \$18.50 Per Person**

**Four Hour \$22.50 Per Person**

**Five Hour \$25.50 Per Person**

**Bartenders Included**

**Prices Subject to 20% Service Charge**

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### **Premium Open Bar**

**Top Shelf Liquors and Cordials, Beer, Premium Wines,  
Sodas & Juice**

**One Hour \$12.50 Per Person**

**Two Hour \$16.50 Per Person**

**Three Hour \$20.50 Per Person**

**Four Hour \$24.50 Per Person**

**Five Hour \$ 28.50 Per Person**

**Bartenders Included**

**Prices Subject to 20% Service Charge**

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### **Beer, Wine & Soda Bar**

**House Wine, Beers and Soda**

**One Hour \$8.50 Per Person**

**Two Hour \$12.50 Per Person**

**Three Hour \$16.50 Per Person**

**Four Hour \$20.50 Per Person**

**Five Hour \$23.50 Per Person**

**Prices Subject to 20% Service Charge**

## **Consumption Bar**

**Host pays per drink**

**Bar Tab Subject to 20% Service Charge**

**Bartender Fee \$75 Per Bartender**

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## **Soft Drink Package**

**Unlimited Sodas & Juices**

**One Hour \$2.50 Per Person**

**Two Hour \$3.50 Per Person**

**Three Hour \$4.50 Per Person**

**Four Hour \$5.50 Per Person**

**Five Hour \$6.50 Per Person**

**Bartender Fee \$75 Per Bartender**

**Prices Subject 6% Sales Tax & 20% Service Charge**

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## **Cash Bar**

**Guest Pay Per Drink**

**Bartender Fee \$75 Per Bartender**

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## **Punch Bowls**

**Mimosa, Whiskey Sour, Sangria, Rum Punch,**

**PineCrest Wine Punch (red, white, Rose)**

**\$250 (Serves up to 50 Guests)**

**\*Fountains Available for \$50 Rental Fee**

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